



HIDE

TO GRAZE

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| Giarraffa green olives with garlic, lemon & rosemary | 6 |
| Freshly baked bread: | 12 |
| <i>Olive & rosemary focaccia; Pepperoni & blue cheese brioche rolls; Wild farmed malted baguette; Black sesame & shitake sourdough; Dukkha & London honey cracker served with whipped salted butter</i> | |
| Home-cured charcuterie: <i>Goose with sage & fenugreek</i> | 11 |
| <i>Herdwick lamb with rosemary</i> | 11 |
| <i>Saddleback pork with fennel seed & black pepper</i> | 11 |
| <i>A selection of all three</i> | 16 |
| Chicken liver parfait, fig & hibiscus chutney, toasted brioche | 12 |
| Soft-shell crab tempura with Thai basil & green peppercorns | 15 |
| Charcoal baked flatbread topped with lardo di Colonnata & black truffle / white truffle | 24 / 44 |
| Nest egg | 12 |

CAVIAR & OYSTERS

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| Maldon oysters (each) / with Umai caviar / with N25 Kaluga Reserve caviar | 6 / 11 / 18 |
| Umai caviar 30g / 50g / 125g | 69 / 115 / 250 |
| N25 Kaluga reserve caviar 30g / 50g / 125g | 190 / 295 / 495 |
| <i>Caviar is served with crème fraiche, chives, pickled shallot & toasted crystal bread</i> | |

STARTERS

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| Cornish mackerel tartare; iced eucalyptus | 26 |
| Tartlet of this morning's ricotta, dressed wild mushrooms & nasturtium | 26 |
| Sweetcorn agnolotti, barbecued cordyceps & warm chicken broth | 28 |
| Barbecued Orkney scallops with fenugreek butter, sheep milk labne & toasted pistachios | 34 |
| Tartare of candy-stripe beetroot, moscatel grapes & fig leaf granita | 24 |

Fresh black or white truffle shavings available to add: 12 per gram / 18 per gram

"Essential" cookbook, signed by Ollie Dabbous 30

Please inform us of any dietary requirements. Some foods may be served raw or unpasteurised.
A discretionary service charge of 15% will be added to your final bill.



HIDE

MAINS

| | |
|---|-----------|
| Barbecued monkfish with glazed pumpkin & smoked peanut praline; pandan leaf broth with Brixham crab meat <i>For 2 people to share</i> | 58 / pp |
| Cornish lobster baked in fig leaves over charcoal; minestrone of the claw | 68 |
| Grilled octopus with tarama, confit potato & fennel shavings | 44 |
| Roast Herdwick lamb; Autumn vegetables & crispy potato cake | 58 |
| Barbecued squab pigeon glazed with London honey & crushed spices; smoked walnut praline & quince miso | 64 |
| White beans, hispi cabbage, pickled girolles & basil; baked bread & smoked saffron sauce; aged pecorino shavings | 38 |
| Cooked over charcoal to share: 50 day-aged Lake district short-horn ribeye 600g | 68 / pp |
| Kagoshima wagyu A4 striploin 200g / 400g | 120 / 240 |
| <i>Steaks are served with virgin rapeseed béarnaise, crispy potato cakes, baked shallots & a salad of watercress, horseradish & pickles</i> | |

SIDES

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| London lettuce, crème fraiche & quince vinegar dressing | 12.5 |
| Charred broccoli vinaigrette | 10 |
| Pink fir new potatoes cooked in salted butter | 9 |

DESSERT

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| Earl Grey custard; poached quince with honey wine, saffron & cardamom | 16 |
| Pear sorbet, chervil syrup & toasted angelica seed | 14 |
| Chocolate pot with cornflake Chantilly, malt caramel & Tahitian vanilla ice cream | 16 |
| Coconut | 16 |
| Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream | 18 |
| Canelés cooked in beeswax | 9 |

CHEESE & SAVOURY

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|---|----|
| Cave-aged Comté, fresh heather honeycomb, seasonal fruit loaf | 18 |
| Selection of cheeses, seasonal fruit loaf, fig & hibiscus chutney | 24 |
| Home-made crumpets with black truffle, honey & Brillat-Savarin | 28 |

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